

FESTIVE MENU



Starter

Roast Parsnip Soup

Served with baked bread roll & butter

Smoked Bacon & Chicken Liver Parfait
with oat cakes & caramelised onion chutney

Beetroot Carpaccio

with pomegranate, rocket & citrus dressing

Smoked Mackerel Pate

Served with beetroot chutney, garlic & herb crostini

Main Course

Slow Roast Feather Blade of Beef

Served with horse radish mash, roast root veg, chasseur sauce

Sage & Onion Stuffed Turkey Paupiette

fondant potato, roast parsnip, shredded sprouts & bacon with turkey jus

Mushroom Wellington

with sautéed potatoes, root vegetable jus & root vegetable crisps

Spiced Sea Bass Fillet

Served with chick pea & chorizo stew, crème fraiche

Dessert

Traditional Christmas Pudding

Served with brandy custard & brandy snap

Sticky Toffee Pudding

with toffee sauce & vanilla ice cream

Caramelised Pear Crumble

Served with vanilla custard

White Chocolate Cheesecake

with white chocolate crumb, berry compote & vanilla ice cream

Sides from £3.50

Buttered Greens - Skinny Fries - Root Veg & Chipotle Mayo Coleslaw - Onion Rings
Honey & Thyme Roast Root Veg

2 Courses - £20.95 - 3 Courses - £25.95

Food allergies & intolerances, Please speak with our staff about ingredients